

KAISEKI SHARING

Starter

- Miso Soup (DF, V, VE)
- “Chawan-mushi” Japanese Savory Egg Custard (DF)
- Seaweed Salad (DF, V, VE)
- Edamame Peperoncino (DF, V, VE)
- Today’s Fish Poke (DF)
- “Nanban-Zuke” Marinated Deep-fried Fish with Sweet Soy Vinaigrette (DF)

Seafood feast (All DF)

- Mt. Cook Alpine Salmon/ Southern Bluefin Tuna
- Chef’s Choice Market Fish
- Argentine Red Prawn/ Pacific Oyster
- With fresh wasabi and daikon salad*

Hot Selection

- Prawn and Vegetable Tempura with Dipping Sauce (DF)
- K.F.C (Katsura Fried Chicken) (DF)
- Pork and Chives Gyoza with Citrus Ponzu (DF)

Live Teppanyaki selection (All DF)

- NZ Prime Beef/ Prawn Cutlet/ Market Fish
- Seasonal Vegetables/ Curried Fried Rice

Dessert

- Dessert Platter of The Day

\$98

*Menu subject to change based on seasonal availability.
Bespoke and custom menu creation available.*

DF (dairy free) | GF (gluten free) | VE (vegan) | V (vegetarian)

Dishes may contain gluten, nuts, or dairy. Vegetarian and vegan options available on request.
Please inform a team member of any special dietary requirements.
Price is per person.